



EASTER BRUNCH

FRESH FRUIT DISPLAY

MIXED GREENS SALAD, TRADITIONAL TOPPINGS & DRESSINGS

CHEESE & ANTIPASTO DISPLAY

SEAFOOD DISPLAY | FEATURING SCALLOPS, MUSSELS & SHRIMP COCKTAIL

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CAPRESE

MUSHROOM TORTELLINI SALAD WITH TRUFFLE VINAIGRETTE

GOAT CHEESE PIQUILLO STUFFED PEPPERS WITH FRISEE

BLUE CHEESE CHICKEN WALDORF SALAD

ENDIVE PETALS WITH ROASTED MUSHROOM SALAD

CHEF ATTENDED

BUILD YOUR OWN OMELETS

ROAST PRIME RIB OF BEEF WITH AU JUS & HORSERADISH CHIVE EMULSION

ENTREE STATIONS

TOMATO BASIL BISQUE

ORZO MAC & CHEESE

MAPLE GLAZED BACON & SAUSAGE

OLD BAY HOMEFRIES

FRENCH TOAST WITH WARM MAPLE SYRUP

SPINACH & FONTINA CHEESE QUICHE

COUNTRY HAM WITH BROWN SUGAR & PINEAPPLE

CHICKEN MARSALA

CARAMELIZED CITRUS SALMON

CAKES, SWEETS & CONFECTIONS

CHOCOLATE FOUNTAIN

PASTRIES, COOKIES, SCONES, MOUSSE, PETITE FOURS

ADULTS \$65 | CHILD U12 \$35

11 AM - 5 PM

FOR RESERVATIONS, PLEASE CALL 518.668.5928